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May 20, 1976

DERWENT-ACC-NO: 1976-51031X
DERWENT-WEEK: 197627
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TITLE: Lactic acid bacteria drinks prodn. - with addn. of mushroom mycelium to reduce sourness and improve flavour

PATENT-ASSIGNEE:

ASSIGNEE	CODE
WATARI S	WATAI

PRIORITY-DATA: 1974JP-0131127 (November 15, 1974)

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PATENT-FAMILY:

	PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
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INT-CL (IPC): A01G 1/04; A23C 9/12; A23C 11/00; A23L 1/28; C12B 3/00

ABSTRACTED-PUB-NO: JP 51057858A
BASIC-ABSTRACT:

Method for prepg. lactic acid bacteria drinks comprises inoculating and culturing seed stock mushrooms in a medium, forming mycelium without forming fruit body, extracting formed mycelium without sepg. it from the medium and adding the obtd. extract to lactic acid bacteria drinks during or after their mfr.

The method of extracting the mycelium of mushroom stock comprises mixing the mixt. of mycelium and culture medium obtd. with a similar amt. of aq. alcohol soln., standing the mixt. for 10-hrs. and extracting it slowly at 60-80 degrees C with refluxing. By adding effective ingredients of mushrooms, sharp sourness of lactic acid bacteria drinks can be reduced and their taste can be improved. The ingredients also promote growth of lactic acid bacteria. Taste specific to mushrooms is imparted to the drinks, and anti-tumour effect of the ingredients of mushrooms can be obtd.

TITLE-TERMS: LACTIC ACID BACTERIA DRINK PRODUCE ADD MUSHROOM MYCELIUM REDUCE SOUR IMPROVE FLAVOUR

DERWENT-CLASS: D16 P13

CPI-CODES: D03-B; D03-H01G; D05-A;